

Summer 2015

STARTERS

nuts honey, sea salt and smoked serrano pepper spiced mixed nuts	6
focaccia sticks garlic herb buttered and wood fired, caciocavallo cheese, served with red sauce	7
olives marinated castelvetro, kalamata, cerignola, niçoise	7
pickled farm fresh egg, beets, onions	4
rilette spreadable duck leg confit, house crackers, pickled vegetables	8
warm fish pâté house smoked whitefish, walleye, lake trout, preserved lemon, house crackers	9
pork nuggets bacon, pork shoulder, pork sausage, deep fried, served with house ketchup	10
onion soup hard apple cider, melted raclette, house bread, apple brandy	8
lake michigan fish chowder lake trout, whitefish new england style chowder	8

PIZZA

our speciality artisan pizzas are proudly made with a blend of bread flour,
GT Culinary's Red Wheat flour, and Black Star Farms' Grape Flour

bianca fresh mozzarella, asiago cheese, roasted garlic, castelvetro, kalamata olive, chives	14
squash zucchini, yellow squash, smoked tomato, feta, smoked gouda, pesto	14
potato raclette and fromage blanc cheese, garlic oil, black pepper, caramelized onions, arugula	14
roasted roasted red pepper, tomato, garlic, goat cheese, fontina	14
margherita red sauce, fresh mozzarella and asiago cheese, fresh basil, basil oil	14
add house cured bacon, pork sausage, roasted chicken, tasso ham, organic pepperoni	3

SMALL PLATES

fish cakes lake michigan fish and potato cakes, preserved lemon aioli, pickled ramps	9
strawberry salad dried blueberries, rhubarb vinaigrette, spiced nuts, house ricotta, spring greens	8
canneloni chicken, roasted tomato, fresh mozzarella, basil oil, balsamic reduction	12
blt salad house bacon, pea shoots, roasted tomatoes, torn focaccio, fromage blanc buttermilk dressing	10
* farm burger 8oz pasture raised beef, charred onion, romaine, smoked cheddar, tomato	10
* mixed grill burger ground beef, turkey and pork, caramelized onion, smoked provolone, arugula, farm egg	12
beef hand pie braised english roast, vegetables, béchamel, crème fraîche	10

*the consumption of raw or undercooked food may increase your chances of foodborne illness

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FONDUE

raclette | LEELANAU CHEESE COMPANY | house bread, apple, pear, spirit of cherry brandy 16

MICHIGAN CHEESE BOARD | house crackers and bread, pickled vegetables, preserves 4/17

smoked cheddar | FARM COUNTRY CHEESE HOUSE | cow milk, cold smoked

pecorino | TIRREL FARMSTEAD | sheep milk, hard with a salty finish

poets tomme | EVERGREEN LANE FARMS | cow milk, aged, musty sweet

crottin | MEADOWVIEW GOAT DAIRY | goat milk, soft, cave aged

DESSERT

chocolate fondue | seasonal fruit, biscotti, sirius cherry dessert wine 16

dessert case | check out our many options in the pastry case

3 COURSE WINE OR SPIRIT PAIRED MEAL

choose a starter, a small plate, and a dessert paired with an apéritif,
glass of wine, and a digestif 45

CHILDREN

cheese pizza | red sauce, caciocavallo, smoked cheddar, fresh mozzarella 10

pork nuggets | bacon, pork shoulder, and pork sausage, deep fried, served with house ketchup 8

grilled cheese | provolone, smoked cheddar and smoked gouda on house bread 6

cheeseburger | beef burger, cheddar cheese, house ketchup 8